



T H E S T O R Y O F S H È

The origin of SHÈ is derived from the pronunciation of the Chinese character “舍”.

SHÈ in Chinese means a place of residence, rest and hospitality.

Embodying both the Asian and Western values, SHÈ could be portrayed as an elegant and fashionable lady with a strong character; yet her modesty and genuine culinary style will soothe you like the home-style cooking you grew up with.

SHÈ sets the trend for a unique contemporary Chinese dining experience by accentuating the traditional Chinese culinary elements with a modern touch. It's nature-inspired interiors provide a stylish backdrop against which food is shared and memories are created.

SHÈ will be the perfect venue where people come together to eat, drink and rejuvenate in a comfortable yet chic environment that connects food, fashion, and people in a modernistic way.



MODERN CHINESE CUISINE

點心 DIM SUM

- S** **001** 香檳金蝦餃 Rose Gold Har Gao \$62
- S** **002** 蟹籽黑豚肉燒賣 Kurobuta Pork Siu Mai with Crab Roe \$62
- 003** 鮑魚黑豚肉燒賣 Abalone Kurobuta Pork Siu Mai \$58 [1 pc 每隻]
[兩隻起] [Min 2 pcs]
- 004** 豚肉小籠包 Xiao Long Bao with Minced Pork \$58
- V** **005** 柳葉素菜餃 Garden Steamed Veggie Dumpling \$58
- V** **006** 松露野菌餃 Steamed Truffle and Mushroom Dumpling \$58
- 007** 上湯金魚餃 Golden Fish Dumplings in Supreme Broth \$62
- C** **008** 秘制醬油抄手 Prawn and Pork Dumpling in Chili Oil \$66
- 009** 古法金錢肚 Steamed Beef Tripe \$48
- 010** 紅糙米珍珠雞 Glutinous Brown Rice wrapped in Lotus Leaf \$52
- S** **011** 舍包包[扣肉夾包/叉燒夾包] Bao Bao[Braised Pork Belly/BBQ Pork] \$58
[需等15分鐘] [15 mins wait time]
- 012** 椰皇棉花雞 Steamed Chicken and Fish Maw in Coconut \$88
- 013** 姬松茸灌湯餃 Steamed Dumpling in Supreme Broth \$108
- V** **014** 那些年腸粉 Steamed Rice Flour Rolls \$58

- 只於午市供應 LUNCH ONLY -

V Vegetarian **S** SHE Signature **C** Chili Spicy

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點心 DIM SUM

- 015** XO醬炒腸粉 Stir-fried Rice Flour Rolls with XO Sauce \$88
- 016** 高橋蘿蔔糕 Pan Fried Turnip Cake \$58
- S** **017** 花之戀[蟹籽春卷] Fried Spring Rolls topped with Crab Roe \$58
- 018** 奇異果蝦春卷 Spring Roll with Prawns and Kiwi \$58
- S** **019** 香煎豚肉小籠包 Pan-Fried Pork Xiao Long Bao \$58
- S** **020** 酥皮菠蘿黑豚肉叉燒包 Baked Barbecued Kurobuta Pork Buns \$62
[即焗15分鐘] [15mins bake time]
- S** **021** 一口手工煎餃 Pan-fried Handmade Pork Dumpling Bites \$66
- S** **022** 珍菌黑松露球 Stuffed Truffle Balls with Minced Meat and Mushrooms \$66
- V** **023** 酥炸銀絲卷 Fried Silk-thread Roll \$48
- V** **024** 手打銀絲卷 Housemade Steamed Silk-thread Roll \$48
- 025** 蘋果流沙包 Apple Lava Custard Buns \$48
- S** **V** **026** 太極馬拉糕 Yin Yang Style Sponge Cake \$58
[原味和黑芝麻口味] [Original & Black Sesame flavors]
- S** **V** **027** 流心紫蕃薯 Purple Lava Buns \$62
- V** **028** 迷你酥皮蛋撻[即焗15分鐘] Egg Tart Bites [15mins bake time] \$56
- S** **029** 迷你酥皮燕窩蛋撻 Birdnest Egg Tart Bites \$88
[即焗15分鐘] [15mins bake time]

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冷盤 **COLD**

- S** **V** **031** 胡麻醬秋葵沙律 Sesame Okra Salad \$108
- 034** 木耳海蜇青瓜 Chilled Fungus with Cucumber \$108
and Jelly Fish
- S** **V** **035** 特式茄子豆腐 Silken Eggplant Tofu \$108
- S** **038** 花雕醉雞 Drunken Chicken \$128
- V** **231** 四喜烤麩 Soft Braised Soy Gluten with Mushroom \$98
and Peas

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MODERN CHINESE CUISINE

小吃 **SMALL BITES**

- S** **V** **041** 椒鹽豆腐 Crispy Tofu with Salt & Pepper \$98
- 042** 魚子醬蝦多士 Caviar Shrimp Toast \$128
- V** **043** 酥炸金針菇 Golden Fried Enoki Mushrooms \$98
- S** **044** 椒鹽九肚魚 Crispy Bombay Duck Fish with Salt & Pepper \$108
- 045** 椒鹽魷魚鬚 Crispy Squid with Salt & Pepper \$108
- 046** 椒鹽鮮鮑魚粒 Crispy Fresh Abalone Cubes \$228
with Salt & Pepper
- S** **V** **047** 脆皮煙燻素鵝 Pan-fried Vegetarian Bean Curd Skin \$98
- V** **049** 黃金四季豆 Salted Egg String Beans \$98
- 052** 椒鹽單骨雞中翼 Chicken Wings with Salt & Pepper \$98

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燒味 **BBQ**

- S 061** 蜜汁黑豚肉叉燒
例牌
Honey Glazed BBQ Kurobuta Char Siu
Regular : \$218
- 貴妃雞
062 半隻
063 原隻
Chinese Steamed Chicken
Half: \$218
Whole: \$398
- 明爐燒鴨
065 半隻
066 原隻
Roasted Duck
Half: \$188
Whole: \$358
- S 237** 招牌片皮烤鴨
原隻
Signature Peking Duck
Whole: \$598
- 另加
鴨鬆生菜盞
或
鴨絲泡飯
Add On +\$100
Lettuce Wrap with Stir-fry Minced Duck
Or
Shredded Duck Crispy Rice in Supreme Broth
- S 235** 招牌火焰酒香糯米雞
[提前預訂]
Signature Flaming Whole Chicken \$698
with Glutinous Rice [Pre-Order]

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MODERN CHINESE CUISINE

湯品

SOUP

[一人份]

[for one person]

- V C 073** 上素酸辣羹 Vegetarian Hot & Sour Soup \$88
- 071** 西湖牛肉羹 Supreme Beef Stew \$108
- 072** 鮮蟹肉粟米羹 Sweet Corn Soup with Jumbo Crab Meat \$108
- V 076** 竹筴上素湯 Vegetarian Soup with Bamboo Pith \$108
- 074** 椰皇蟲草花螺頭燉湯 Double-Boiled Soup with Coconut, \$148
Sea Conch & Cordyceps Flower
- S 075** 椰皇花膠滋補養生燉湯 Double-Boiled Fish Maw Nourishing Soup \$218
in Coconut

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舍招牌 SHÈ SIGNATURE

S 080 招牌花膠滋補養生鍋 \$888 SHÈ SIGNATURE FISH MAW NOURISHING POT

[慢火清燉12小時 Double-Boiled for 12 hours]

[可選 Choice of]

- 和牛片 Wagyu Beef Slices [10秒鐘燙熟 10 seconds cook time]

或 OR

- 龍蝦片 Fresh Lobster

081 招牌花膠滋補養生鍋 \$688 SHÈ SIGNATURE FISH MAW NOURISHING POT

[無配料 Without Topping]

Our **SHÈ SIGNATURE FISH MAW NOURISHING POT** is prepared by double-boiling Fish Maw with a premium mix of Chinese Herbs in a supreme broth for 12 hours to extract the maximum flavours while preserving the nutritional value of each ingredient.

Fish Maw is one of the highly precious traditional Chinese ingredients due to its rich nutritional content. It is very high in collagen, which is effective in preserving fine complexion and invigorating blood circulation - a crucial ingredient for skin care.

Our soup is all-natural and contains no MSG or any other artificial seasonings. Just like the home-style nourishing soups that you grew up with, SHÈ wants you to be healthy!

舍的招牌花膠滋補養生鍋採用了最上等的花膠，與乾螺頭，蟲草花，豬骨，紅棗，杞子及其他私房食材一同慢火清燉12小時，配上鮮龍蝦及進口和牛片，既好食又健康！

花膠不僅含有豐富的骨膠原蛋白及低卡路里，對肌膚也有特好的美顏之效。

- 全天然
- 無味精
- 低鹽
- 少油
- 健康之選

外賣需一天前預訂 +\$100 [連煲]

Pre-order available one-day in advance +\$100 [pot included]

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花膠/鮑魚

Fish Maw/Abalone

- | | |
|----------------------|--|
| 181 蠔皇北菇鮑魚花膠煲 | Premium Claypot with Abalone, Fish Maw \$388 and Shiitake Mushroom |
| 129 鮑汁燜花膠扒 | Braised Fish Maw in Abalone Reduction \$428 |
| S 179 花膠扒鮑汁撈麵 | Fish Maw Braised Noodles \$448 in Abalone Reduction |
| 505 鮑魚鮑汁撈麵 | Abalone Braised Noodles \$558 in Abalone Reduction |
| 141 鮑汁燜鮑魚 | Braised Abalone in Abalone Reduction \$568 |
| 138 鮑魚伴花膠扒 | Braised Abalone with Fish Maw \$888 |

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MODERN CHINESE CUISINE

家禽類

POULTRY

- C 082** 宮保腰果雞丁 Kung Pao Style Cashew Chicken \$188
- S 086** 西檸軟雞 Pan-fried Lime Chicken \$188
- C 234** 特色川袍脆炸雞 Crispy Fried Chicken with Sichuan \$218
Chilli Peppers
- C 233** 秘制蔥椒雞[半隻] Housemade Chicken with Chili and \$238
Scallion [half]
- 088** 菜膽雞[半隻] Steamed Chicken with \$238
Mustard Greens [half]
- 087** 脆皮吊燒雞[半隻] Roasted Soy Chicken [half] \$238
- 880** 北菇鮑魚雞煲 Chicken Claypot \$368
with Abalone and Mushrooms

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豬類 **PORK**

- 092** 叉燒菲王炒蛋 Stir-fry Eggs with Char Siu and Chives \$168
- 053** 香煎蓮藕餅 Pan-fried Pork Lotus Patties \$168
- S 090** 鮮鳳梨咕嚕肉 Sweet & Sour Pork with Fresh Pineapple \$188
- S 098** 特色話梅骨 Sauteed Pork Ribs with Preserved Plum \$188
- 260** 土耳其無花果炒豚肉 Stir-fried Pork with Turkish Fig \$188
- 261** 蝦醬蒸豬頸肉 Steamed Pork Neck with Shrimp Paste \$188
- 099** 野生尖椒炒豚肉 Stir-fried Pork with Wild Peppers \$188

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牛類 **BEEF**

- 100** 菜心炒牛肉 Stir-fry Beef with Choy Sum \$178
- S** **050** 芥末和牛粒 Stir-fried Wagyu Beef and Wasabi \$238
- 106** 燒汁野菌炒和牛肉 Wagyu Beef with Wild Mushrooms \$288
in Teriyaki Sauce
- 860** 西班牙椒炒和牛片 Stir-fry Wagyu Beef with Spanish Peppers \$288
- 109** 京蔥爆和牛 Stir-fried Wagyu Beef in Scallions \$298
- S** **C** **108** 四川水煮肥牛片 Poached Marbled Beef Slices \$428
in Sichuan Chili Oil

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海鮮類 FROM THE SEA

- 110** 有機滑蛋炒大蝦 Stir-fried Prawns with Silky Organic Egg \$228
- S C 112** 秘制辣椒炒蝦球 SHÈ-style Chili Stir-Fried Prawns \$268
- C 113** 宮保蝦球 Kung Pao Fresh Prawns \$268
- 114** 松子蘆筍炒蝦球 Sautéed Asparagus with Prawns \$268 and Pine Nuts
- 139** 黃金蝦球 Golden Salted Egg Fresh Prawns \$268
- 140** 柚子青檸蝦球 Yuzu Lime Prawns \$268
- S C 136** 川味水煮蝦 Poached Prawns in Chilli Oil \$288
- 802** 豉油皇乾煎虎蝦 Pan-fried Tiger Prawns in Supreme Soy Sauce \$388
- S C 801** 秘製辣椒大虎蝦 Stir-fried Tiger Prawns \$398 in Housemade Chilli Sauce
- 812** 虎蝦粉絲煲 Braised Sea Prawns with Rice Vermicelli Pot \$438
- S C 117** 秘制XO醬辣炒原隻龍蝦配蘆筍 Wok-fried Whole Lobsters in House-made \$428 Spicy XO Sauce with Asparagus
- 118** 薑蔥炒龍蝦 Stir-fried Lobster with Ginger & Scallions \$428

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海鮮類

FROM THE SEA

- | | | |
|----------------|---------|---|
| 122 | 日本玉米星斑塊 | Deep-Fried Grouper Fish Fillet \$248
with Sweet Corn Sauce |
| 822 | 椒鹽斑頭腩 | Salt & Pepper Grouper Fish \$248 |
| S 142 | 涼瓜炆斑腩煲 | Stewed Grouper Fish with Bitter Melon \$268 |
| 143 | 麵醬三蔥炒斑件 | Stir Fried Fish Fillet with \$268
Tianmian Sauce and Green Onion |
| 820 | 碧綠炒海班球 | Stir-fried Grouper Fish with Vegetables \$298 |
| 125 | 煎焗鱈魚 | Pan-Fried Cod Fish \$308 |
| S C 822 | 水煮星斑片 | Poached Grouper Fillet in Chilli Oil \$328 |
| 126 | 甜酸松子桂魚 | Sweet & Sour Fish Blossom \$388 |
| S 137 | 龍蝦賽螃蟹 | Sauteed Egg White with Lobster and \$428
Fish Strips |
| 134 | 薑蔥炒肉蟹 | Stir-fried Crab with Ginger and Scallion \$698 |
| S C 135 | 秘制辣椒炒蟹 | SHÈ-style Chili Crab \$698 |

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田園時蔬

VEGETABLE

- V 152** 田園濃湯浸翡翠苗 Braised Pea Shoots \$138
in Supreme Broth
- 153** 時蔬 Seasonal Vegetables \$138
可選 : Choice of :
•清炒 **V** •薑汁 **V** •濃湯 •Simply Stir-fry •Ginger Sauce •Supreme Broth
- V 161** 龍鬚芥蘭 Stir-fry Dragon's Back Chinese Kale \$138
- C 150** 櫻花蝦炒四季豆 Stir-fried String Bean with Spotted Shrimp \$158
- 840** 乾煸茶樹菇四季豆 Stir-fry Tea Mushrooms with String Beans \$158
and Minced Meat
- V 154** 黑松露炒什菌 Stir-fry Truffle Mushroom Medleys \$158
- V 156** 豉蒜炒涼瓜 Stir-fried Bitter Melon in Garlic Soy Sauce \$158
- V 158** 竹筴雙耳炆鮮竹 Vegetarian Delight \$168
- 160** 花膠湯浸時蔬 Seasonal Vegetables in Fish Maw \$198
Supreme Broth

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豆腐 TOFU

- C** 162 麻婆豆腐 Ma Po Tofu \$168
- 168 紅燒豆腐煲 Braised Tofu in Stone Pot \$188
- 167 海鮮豆腐煲 Braised Tofu with Seafood in Clay Pot \$268
- S** **C** 166 原隻龍蝦麻婆豆腐 Whole Lobster Ma Po Tofu \$438

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麵點 **NOODLES**

- 170** 星洲炒貴刁 Singapore-style Stir-fried Flat Noodles \$168
- 171** 乾炒牛河 Sautéed Beef Flat Noodles \$168
- S** **173** 招牌叉燒撈麵 Signature Char Siu Braised Noodles \$168
- V** **174** 頭抽銀芽炒麵 Stir-fry Premium Soy Sauce \$168
Noodles with Bean Sprouts
- 180** 蒜香豬頸肉炒河 Garlic Pork Neck Flat Noodles \$168
- 175** 雪菜鵝絲炆新竹米 Braised Rice Noodles with Shredded \$188
Roast Goose and Preserved Mustard Greens
- S** **178** 黑松露蝦球撈麵 Stir-fried Noodles in Black Truffle with Prawn \$188
- S** **C** **177** 秘制龍蝦炒麵 Signature Wok-Fried Supreme \$428
Lobster Noodles

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飯點 RICE

- S** **192** 招牌黑豚肉叉燒有機蛋飯 Signature Barbecued Kurobuta \$168
Pork Rice with Organic Egg
- V** **196** 欖菜松子玉米炒飯 Sweet Corn Fried Rice with \$168
Chinese Preserved Vegetables and Pine Nuts
- S** **194** 招牌炒飯 SHÈ Signature Fried Rice \$188
- 200** 生炒臘味糯米飯 Stir-fried Glutinous Rice \$198
with Chinese Preserved Meats
- 197** 雪花蟹肉炒飯 Crab Meat Fried Rice with Egg White \$208
- 198** 黑松露和牛崧炒飯 Black Truffle Fried Rice \$218
with Minced Wagyu Beef

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甜品 **DESSERTS**

- 210** 杞子桂花糕 Goji Osmanthus Crystal Cake \$62
- 211** 楊枝甘露 Sweet Mango Pomelo Sago Dessert \$62
- 212** 生磨杏仁茶 Housemade Almond Tea \$58
- 240** 雪耳燉木瓜 Stewed Papaya with Snow Fungus \$58
- 213** 脆香蛋散 Crispy Fried Egg Dough \$68
- 214** 椰汁馬豆糕 Coconut Split Pea Pudding \$62
- 215** 蛋黃蓮蓉壽桃包[六件] Steamed Longevity Buns with Lotus Paste \$98 and Egg Yolk [6 pcs]
- 216** 燕窩杏仁茶 Almond Tea with Bird Nest \$138
- 241** 木瓜燉燕窩 Stewed Papaya with Bird Nest \$138
- 218** 養顏薑汁燉花膠鮮奶 Nourishing Stewed Fish Maw with \$138 Fresh Milk and Ginger
- 217** 燉燕窩 Stewed Bird Nest \$278
[可選：• 椰汁 • 冰糖] [Choice of : •Coconut Milk •Rock Sugar]

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MODERN CHINESE CUISINE

其他 MISCELLANEOUS

- | | |
|--------------------|---------------------------------------|
| 220 秘制XO醬 | House-made XO Sauce \$30 |
| 221 鮮辣椒絲豉油 | House-made Fresh Chili Soy Sauce \$20 |
| 222 魚仔花生 | Fried Baby Anchovies and Nuts \$38 |
| 223 白飯 | White Rice \$18 |
| 224 炸饅頭[六件] | Fried Buns [6 pcs] \$68 |
| 225 茶位[每位] | Tea [per person] \$25 |
| 226 開瓶費[每支] | Corkage Fee [per bottle] \$500 |
| 227 切餅費[每個] | Cake Cutting Fee [per cake] \$200 |

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